

Title (en)

MANUFACTURE OF EDIBLE FIBER STARCH AND USEFULNESS OF SAME AS DRESSING/LIQUID FOOD

Title (de)

HERSTELLUNG VERZEHRBARER FASERSTÄRKE UND DEREN VERWENDUNG ALS DRESSING ODER FLÜSSIGNAHRUNGSMITTEL

Title (fr)

FABRICATION D'AMIDON DE FIBRE COMESTIBLE ET UTILITÉ DE CELUI-CI EN TANT QUE SAUCE POUR SALADE/ALIMENT LIQUIDE

Publication

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Application

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Abstract (en)

The present invention relates to a low-calorie/low-fat dressing and mayonnaise formulation for which the emulsifying stability has been improved using fibrous fiber. More specifically, it relates to a low-calorie/low-fat dressing and mayonnaise formulation wherein the dietary fiber content and emulsifying stability are improved by carrying out a high-temperature heat treatment together with ultrasonication during the cross-linking of starch, and fibrous fiber with reduced starch particle size is added to lower the fat content and improve the emulsifying stability.

IPC 8 full level

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